

# HAPPY

HOSPITALITY

SMILING FACES, BEAUTIFUL PLACES



FULL SERVICE CATERING  
FOOD & BEVERAGE OPERATIONS  
EVENT SPACES | TURN KEY EVENT EXECUTION

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## the Penthouse

DAY BOOKINGS BETWEEN 8AM - 6PM | NIGHT BOOKINGS BETWEEN 6PM - 1AM



“THE PENTHOUSE” VENUE IS AVAILABLE FOR PRIVATE BOOKINGS  
ALONG WITH FOOD AND BEVERAGE PACKAGES

ALL PRICES ARE VAT INCLUSIVE  
12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



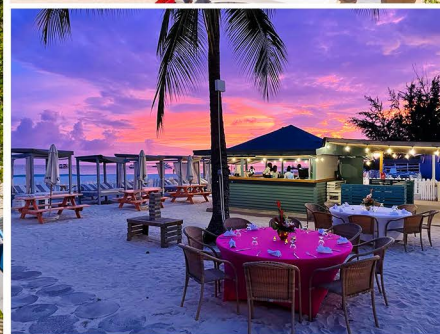
# HAPPY - OUR VENUES

HOSPITALITY

SPECIAL EVENTS . CORPORATE . BIRTHDAYS . WEDDINGS

*Copacabana*  
beach club

DAY BOOKINGS BETWEEN 8AM - 6PM | NIGHT BOOKINGS BETWEEN 6PM - UNTIL



“COPACABANA” VENUE IS AVAILABLE FOR PRIVATE BOOKINGS  
ALONG WITH FOOD AND BEVERAGE PACKAGES

ALL PRICES ARE VAT INCLUSIVE  
12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

LOWER BAY STREET, BRIDGETOWN, ST. MICHAEL

# CATERING OPTIONS

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# CANAPÉ SELECTION

## **TIKKA CHICKEN POPPER**

Cabbage salad, creamy masala sauce, raita, pickled red onions, microgreens

## **MINI SMOKED PULLED PORK SLIDERS**

BBQ sauce, island slaw, house pickles, served on our fresh brioche buns

## **GRILLED HANGER STEAK KEBABS**

Served with chimichurri sauce or parmesan & peppercorn (or both)

## **CRISPY ISLAND CATCH BITES**

Fresh mahi-mahi prepared in our signature buttermilk batter, served with mango aioli, and salsa

## **THAI VEGETABLE SPRING ROLLS (V)**

Served with thai sweet chili sauce & asian wakame salad

## **GUACAMOLE & ROOTS THINS (V)**

Home-grown and hass avocados, topped with our fresh tomato salsa

## **PANKO & COCONUT PRAWNS**

Served with thai sweet chilli sauce & asian wakame salad

## **MINI ANGUS BURGER SLIDERS**

BBQ sauce, lettuce & tomato, applewood cheddar, bacon & pickles

## **TANDOORI CHICKEN SAMOSAS**

Prepared with halal chicken and served with mint chutney

## **SAKURA SUSHI ROLL**

Inside out, scottish salmon, avocado, chive, unagi sauce, topped with ikura & microgreens

## **SHRIMP SPRING ROLLS (V)**

served with thai sweet chilli sauce & asian wakame salad

## **CRISPY CHICKEN SLIDERS**

Prepared in our signature buttermilk batter, topped with lettuce, tomatoes & secret sauce

## **SPICY TUNA TARTARE**

Crispy sushi rice, sesame, aioli, microgreens

## **BURRATA CROSTINI (V)**

Mushroom duxelle, burrata cheese, truffle oil

## **AHI TUNA TATAKI**

Mango & tomato salsa, microgreens, ponzu sauce

## **CHICKEN KATSU SANDO**

Curry mayo, sandwich bread, cabbage, sweet sauce

## **PEACH & PROSCIUTTO POPS**

Honey & lemon dressing, chevre, arugula

## **CEVICHE DE PESCADO**

Leche de tigre, tomatoes, onions, garlic, herbs, beans

## **BAJAN BOLJOL & CRISPY ROOTS**

Salted cod, tomatoes, onions, garlic, herbs, beans

## **SWEET PEAS AND POTATO SAMOSAS (V)**

Prepared with potato madras and served with mango chutney

## **CALIFORNIA SUSHI ROLL**

Kanikama salad, avocado, chive, unagi sauce, sriracha mayo, toasted sesame seeds



# HOW ABOUT SOMETHING SWEET

## **CHURRO POPPER**

Topped with cinnamon sugar & rum sauce

## **MINI GOLDEN DOUGHNUT**

Filled with chantilly cream,  
topped with gold dust

## **PETIT ECLAIR**

Filled with chocolate ganache,  
topped with crushed nuts

## **TIRAMISU CUPS**

Prepared with Italian mascarpone,  
espresso and amaretto di saronno

## **WILDBERRY TARTELLETES**

Short crust, custard, apricot gel

## **CERRY CLAFOUTIS**

Topped with whipped cream, lemon zest  
and fresh mint

## CANAPÉ PRICING

HEAVY

*4 Canapés - \$75 pp*

*6 Canapés - \$105 pp*

*8 Canapés - \$135 pp*

*10 Canapés - \$165 pp*

## CANAPÉ PRICING

LIGHT

*4 Canapés - \$45 pp*

*6 Canapés - \$65 pp*

*8 Canapés - \$85 pp*

*10 Canapés - \$105 pp*

ALL PRICES ARE VAT INCLUSIVE  
12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

**WE CATER ANYWHERE IN BARBADOS**



# BUFFET - LOCAL DELIGHT

## ENTREES

SELECT 3 OPTIONS

### **Ol'School Baked Chicken**

Prepared with fresh Herbs & Spices

**OR**

### **BBQ Pineapple Chicken**

Glazed with fresh Pineapple Barbecue Sauce

### **Local Fish Fry**

Island Catch prepared in our Signature Batter

**OR**

### **Grilled Island Catch**

Marinated to perfection, topped with fresh Mango Salsa

### **Granny's Lamb & Potato Stew**

Prepared the old fashion way,  
with herbs and spice

**OR**

### **Roasted Garlic Pork Leg**

Cooked to perfection, Carved and served with local fruit Sauce

## SALADS & SIDES

SELECT 6 OPTIONS

**Seasonal Vegetables | Black Bean & Corn Salad**

**Greek Pasta Salad | Classic Caesar**

**Garden Salad | Island Coleslaw**

**Mac & Cheese Pie | Calypso Brown Rice**

**Garlic Creamed Potatoes | Candied Sweet Potatoes**

**Herbed Potato Wedges**

MINIMUM 25 PAX - 95 BBD PER PERSON

ADDITIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

KIDS EAT FREE UP TO AGE 3 | KIDS BETWEEN THE AGE OF 4 AND 12 QUALIFY FOR 50% DISCOUNT

KINDLY LET US KNOW OF ANY DIETARY RESTRICTIONS

**WE CATER ANYWHERE IN BARBADOS**



# BUFFET - ISLAND DAYZ

## CANAPES

### **Bajan Chicken & Dumpling Soup**

Pumpkin, Vegetables, Herbs & Flour Dumplings

### **Live Fish Cake Station**

Prepared fresh, served with Marie Rose Sauce

### **House Cheese Sliders (V)**

Home-made Cheese Paste & Brioche Rolls

## ENTREES

SELECT 3 OPTIONS

### **Ol'School Baked Chicken**

Prepared with fresh Herbs & Spices

**OR**

### **BBQ Pineapple Chicken**

Glazed with fresh Pineapple Barbecue Sauce

### **Local Fish Fry**

Island Catch prepared in our Signature Batter

**OR**

### **Grilled Island Catch**

Marinated to perfection, topped with fresh Mango Salsa

### **Granny's Lamb & Potato Stew**

Prepared the old fashion way, with herbs and spice

**OR**

### **Roasted Garlic Pork Leg**

Cooked to perfection, Carved and served with local fruit Sauce

## SALADS & SIDES

SELECT 6 OPTIONS

**Seasonal Vegetables | Black Bean & Corn Salad**

**Greek Pasta Salad | Classic Caesar**

**Garden Salad | Island Coleslaw**

**Mac & Cheese Pie | Calypso Brown Rice**

**Garlic Creamed Potatoes | Candied Sweet Potatoes**

**Herbed Potato Wedges**

ASSORTMENT OF CONDIMENTS

## HAPPY ENDING

### **House Bread Pudding & Rum Sauce**

MINIMUM 50 PAX - 150 BBD PER PERSON

ADDITIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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# BUFFET - BEACH VIBEZ

## TACOS TIMES

### **Birria Tacos**

Onion Relish, Asadero Cheese, Flour Tortilla

### **Black Bean Tacos (V)**

Citrus Slaw, Black Bean Chili, Guacamole, Sour Cream, Pico-de-Gallo

### **Crispy Pescado**

Citrus Slaw, Buttermilk Crispy Catch, Jalapeno & Mango Aioli, Pico-de-Gallo

## LA PLANCHA

### **Grilled Jerk Chicken Kebabs**

Marinated in Spices, Peppers & Onions, topped with Pineapple Salsa

### **Grilled Hangar Steak Kebabs**

Marinated the Mexican Way, topped with Chimichurri

### **Crispy Island Catch**

Locally caught & Marinated in Buttermilk, served with Tartar Sauce

### **Grilled Catch of Day**

Locally caught & Marinated in our home-made seasoning, served with Mango Aioli

## SALADS BAR & SIDES

**Marinated Cucumber & Yoghurt Salad |**

**Black Bean & Corn Salad**

**Beet Citrus & Feta Salad | Classic Caesar**

**Garden Salad | Island Coleslaw**

**Mac & Cheese Pie | Calypso Brown Rice**

**Seasoned Potato Wedges**

ASSORTMENT OF CONDIMENTS

PINEAPPLE JERK SAUCE | CHIMICHURRI | MEXICAN CREAM

## HAPPY ENDING

### **Mexican Churros**

Rum Sauce | Nutella | Cinnamon Sugar

MINIMUM 100 PAX - 95 BBD PER PERSON

ADDITIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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# BUFFET - WORLD FLAVOURS

## CANAPES

### Tandoori Chicken Samosas

Prepared with Halal Chicken and served with Mint Chutney

### Burrata Crostini (V)

Mushroom Duxelle, Burrata cheese, Truffle Oil

### Guacamole & Roots Thins (V)

Home-grown and Hass Avocados, topped with our fresh Tomato Salsa

### Crispy Island Catch Bites

Fresh Mahi-Mahi prepared in our signature buttermilk batter, served with Mango Aioli, and Salsa

## ENTREES

### Moroccan Spiced Leg of Lamb

Carved Live, Served with Tzatziki or Chermoulla

### Tikka Masala Chicken

Boneless Chicken, Creamy Tomato Masala

### Grilled Mojo Catch of the Day

Island Catch prepared in our Signature Mojo Marinade

### Italian Tagliata di Manzo

Angus Beef, Carved Live, topped with Arugula Parmigiano e Balsamico di Modena

## SALAD BAR & SIDES

Roasted Lemon Rosemary Potatoes | Fragrant Cilantro Basmati Rice  
Mexican Black Bean & Corn Salad | Island Coleslaw  
Hummus & Vegetables & Crispy Pita Chips | Classic Caesar's Salad  
Green Beans & Crumbled Goat Cheese | Chilli & Lime Roasted Sweet Potato  
Greek Pasta Salad | Roasted Seasonal Vegetables

ASSORTMENT OF CONDIMENTS

## HAPPY ENDING

House Bread Pudding & Rum Sauce

Lemon Meringue Tarts

Fresh Berries Eaton's Mess

MINIMUM 50 PAX - 200 BBD PER PERSON

ADDITIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

KIDS EAT FREE UP TO AGE 3 | KIDS BETWEEN THE AGE OF 4 AND 12 QUALIFY FOR 50% DISCOUNT

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# BUFFET - WORLD FLAVOURS OPTION 2

## CANAPES

### **Sweet Peas and Potato Samosas (V)**

Prepared with Potato Madras and served with Mango Chutney

### **Panko & Coconut Prawns**

Served with Thai Sweet Chili Sauce & Asian Wakame Salad

### **Mini Angus Burger Sliders**

BBQ Sauce, Lettuces & Toms, Applewood Cheddar, Bacon & Pickles

### **Ceviche de Pescado**

Leche de Tigre, Tomatoes, Onions, Sweet Potato, Chile, Coriander

## ENTREES

### **Apricot Glazed Leg of Ham**

Carved Live, Served with Sweet & Sour Balsamic Apricot Sauce

### **Noodles on The Wok**

Claypot Noodles, Tossed in our Signature Asian Sauce with your choice of Chicken, Shrimp and Vegetables

### **Cajun Style Yellowfin Tuna**

Linecaught prepared in our Signature Cajun Rub

### **Peruvian Roasted Chicken**

Lightly Spicy, prepared the traditional way, served with Aji Verde Sauce

## SALAD BAR & SIDES

Chilli & Lime Roasted Sweet Potato | Calypso Brown Rice  
Three Cheese Pasta Timbale | Mexican Black Bean & Corn Salad  
Roasted Seasonal Vegetables | Tenderstem Ginger & Garlic Broccoli Citrus  
Red Cabbage & Beets Salad | Green Beans & Crumbled Goat Cheese Classic  
Caesar's Salad | Roasted Seasonal Vegetables

ASSORTMENT OF CONDIMENTS

## HAPPY ENDING

Classic Tiramisu  
Wild Berries Tartelettes  
Bread Pudding & Rum Sauce

MINIMUM 50 PAX - 225 BBD PER PERSON

ADDITIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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# LIVE STATIONS

## OYSTERS - MARKET PRICE PP

### FRESH OYSTERS ON THE HALF SHELL

**Served with:**

Red wine-Tarragon mignonette  
Cocktail sauce  
Remoulade  
Parmesan Sauce  
Tabasco Sauce  
Lemon Gremolata  
Piedmont Salsa Verde  
Chipotle Butter  
Rockfeller

## WORLD SEAFOOD - \$65 PP

### THAI PRAWNS ON THE WOK

### FRIED SQUID & AIOLI

### AHI-TUNA POKE

### FRESH CATCH CEVICHE

### LOBSTER BISQUE

## OISTIN'S FISH FRY - \$55 PP

### CRISPY FRESH CATCH

Zesty Caribbean Salad  
Creamy Coleslaw  
Home Mac & Cheese  
Candied Sweet Potatoes

**Served with:**

Mango Aioli  
Remoulade  
Chili Sauce

## NORTH AMERICAN - \$55 PP

CRISPY BUTTERMILK CHICKEN BUN  
ANGUS SLIDERS, BRIOCHE, MONTEREY  
SEAFOOD LOBSTER ROLLS  
LOADED MEXICAN NACHOS  
POUTINE FRIES & CRUMBLLED FETA

## SOUTH AMERICAN - \$65 PP

PICANHA STEAK & CHIMICHURRI  
PERUVIAN CHICKEN & AJI VERDE  
CONFIT PORK TAQUITOS  
STEAMED PRAWN CEVICHE  
CRISPY AVOCADO EGG ROLLS

## ITALIAN - \$65 PP

FRESH CATCH CARPACCIO  
BRUSCHETTA DI POMODORO & BURRATA  
RIGATONI, PARMESAN SAUCE, PANCETTA  
RISOTTO, ZUCCHINE, PRAWNS & SAFFRON  
ORECCHIETTE WITH SOUTHERN  
MEAT RAGU

## ASIAN - \$65 PP

STEAMED JASMINE RICE  
Cashew Chicken in Sauce  
Green Thai Veg Curry

### NOODLES FROM THE WOK

Spicy Ginger Beef  
Prawns & Greens

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## BAR PACKAGES (3 HOURS)

### WELCOME DRINKS

(CHOOSE 1)

WELCOME COCKTAILS STARTING AT \$ 15.00  
WELCOME MOCKTAILS STARTING AT \$ 10.00  
PROSECCO GLASS STARTING AT \$ 20.00

### NON-ALCOHOLIC BAR - \$30 PP

(\$10/HR FOR ADDITIONAL HRS)

SOFT DRINKS, JUICES, BOTTLED WATER

### STANDARD HOUSE - \$90 PP

(\$30/HR FOR ADDITIONAL HRS)

SOFT DRINKS, JUICES, COCONUT WATER,  
BOTTLED WATER

**BEERS :**

BANKS, DEPUTY

**SPIRITS :**

RUM, VODKA, GIN, SCOTCH  
(HOUSE BRANDS)

**COCKTAILS :**

RUM PUNCH

**WINE & BUBBLY SELECTION :**

SELECTION OF RED/WHITE/ROSE

### LIMITED HOUSE BAR - \$75 PP

(\$25/HR FOR ADDITIONAL HRS)

SOFT DRINKS, JUICES, BOTTLED WATER, COCONUT WATER

**BEERS :**

BANKS, DEPUTY

**COCKTAIL :**

RUM PUNCH

**WINE SELECTION :**

HOUSE RED/WHITE/ROSE

### PREMIUM BAR - \$120 PP

(\$40/HR FOR ADDITIONAL HRS)

SOFT DRINKS, JUICES, COCONUT WATER,  
BOTTLED WATER, MOCKTAILS

**BEERS :**

BANKS, DEPUTY, HEINEKEN,  
CORONA, STELLA

**SPIRITS :**

RUM, VODKA, GIN, SCOTCH  
(PREMIUM BRANDS)

**COCKTAILS :**

RUM PUNCH, MARGARITAS

**WINE & BUBBLY SELECTION :**

SELECTION OF RED/WHITE/ROSE  
PROSECCO

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# DESSERTS

**CLASSIC WARM BREAD AND BUTTER PUDDING WITH CARAMEL RUM SAUCE \$20 PP**

HOMEMADE BREAD PUDDING FINISHED WITH A RUM CARAMEL SAUCE

**TRIPLE CHOCOLATE BROWNIES WITH VANILLA ENHANCE SAUCE \$22 PP**

MOIST DARK CHOCOLATE BROWNIE SERVED WITH VANILLA SAUCE

**MEXICAN CHURROS COATED WITH CINNAMON AND SUGAR \$24 PP**

GOLDEN BROWN CHURROS TOSSED WITH CINNAMON INFUSED SUGAR

**DARK CHOCOLATE MOUSSE WITH CHOCOLATE WAFER \$22 PP**

CREAMY LIGHT DARK CHOCOLATE NESTLED ON TOP A CRISP WAFER

**MARGARITA CHEESECAKE \$25 PP**

VELVET TEQUILA LIME CHEESECAKE ON CLASSIC GRAHAM CRACKERS

**MOIST AND FUDGE CHOCOLATE CAKE \$24 PP**

CHOCOLATE CAKE LAYERED WITH GLOSSY FUDGE FROSTING

**WILD BERRY PASSION FRUIT GLAZED TART \$28 PP**

FRESH ASSORTED BERRIES TOPPED WITH PASSION FRUIT GLAZE

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